

Favorite Pickles & Relishes



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Pickles and Relishes

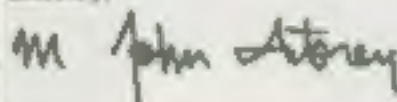
by Andrea Chesman

Whether sweetly piquant, mouth-puckeringly sour, or flaming hot and pungent, pickles and relishes bring zest to the table. These colorful condiments make brighter salads, add panache to special gifts. And the kitchen to a year-round

Dear Reader,

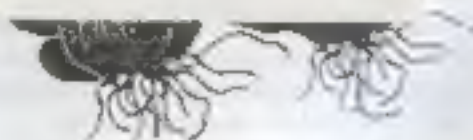
We hope you find this Country Wisdom Bulletin all that you had anticipated it to be. We currently offer over 90 Garden Way Publishing Country Wisdom Bulletin titles. To help us build an even more comprehensive library of practical, useful guides, we'd like to ask your assistance. It will take only a few moments to fill out the attached brief questionnaire, but by heading us in the right direction, we feel we can provide you with hard information, geared in to your immediate needs. Thanks very much for your help.

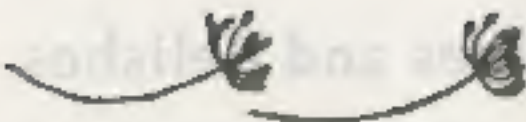
Sincerely,



M. John Storey
Publisher

1-pack pickles; vegetables are a few hours—adding syrup or and processed (dried or frozen). Pickles, the 1 store. In this are cured for jars and pre- on process. It ate lactic acid ured pickles a





Ingredients

The difference between a good pickle and a great one is usually the freshness of the ingredients. Select young or even slightly immature, unbruised fruits and vegetables. Ideally they should be harvested early in the day, before the sun wilts them, and processed immediately. Since this isn't always possible, chill your produce quickly and thoroughly to ensure a crisp pickle. This is particularly important with cucumbers. If you don't have a garden, buy from local farmers, roadside stands, or farmers' markets. If you must buy from the supermarket, avoid fruits and vegetables that have been waxed. No matter where it comes from, always wash and drain produce thoroughly before use.

Cucumbers come in two types, pickling and slicing. A good pickling cucumber is thin-skinned and small. It may be warty. Slicing cucumbers, when still small, are acceptable for sliced pickles such as bread and butters, and they are fine in relishes, but they rarely make good dills. For the inevitable overgrown cucumbers hiding in the garden, try the recipes for sunshine pickles on page 8. Relishes are also a "forgiving pickle." You can frequently use slightly overgrown or undermature produce with good results.

Most pickle recipes call for vinegar, salt, herbs and spices, water, and a sweetener. It is best to use commercially made vinegars. To safely preserve pickles, the vinegar must have 4 to 6 percent acetic acid, and homemade vinegar may not be strong enough. For the same reason, never reduce the amount of vinegar in a recipe. *White vinegar* is most commonly used because it does not color the pickle. *Cider vinegar* has a rich, somewhat mellow flavor and less bite. It is preferred for many sweet pickle and chutney recipes. *Malt vinegar*, with a delicate, almost sweet flavor, is used in a few recipes. While you may substitute one vinegar for another, keep in mind that it will change the flavor. *Salt* both flavors and preserves. It preserves first by drawing water from the food to make it crisper, and second, by creating a hostile environment for microorganisms. Always use pure pickling salt or dairy salt, and do measure exactly.

The traditional pickling herbs and spices are dill, mustard seeds, celery seeds, garlic, pepper, cloves, and prepackaged mixed pickling spices. But the seasoning possibilities are endless, and recipes here include summer savory, basil, fennel, coriander, tarragon, hot pepper, and nutmeg, to name just a few. Herbs and spices must be fresh, and they should be whole rather than ground, if you want a clear brine. Many recipes call for tying them into a cloth bag for easy removal. Cheesecloth, muslin, and stainless steel tea balls work well, too.

Equipment

Always use stainless steel, glass, or ceramic pans, bowls, and utensils. The salts and acids in pickles react with metals to produce an off-flavor. A food processor is a great timesaver and gives uniform results, thus improving the texture of the pickle. Mason jars with two-piece lids are the most readily available canning jars. The dome lids cannot be reused, but the screw-bands can. It is a good idea to remove them once the jar is sealed. Ball wire jars are also used for canning. The glass lid is sealed to the glass bottom with a non-reusable rubber ring. (Whichever you use, always follow manufacturer's directions in preparing for canning). For slow-brined pickles, glass, plastic, or ceramic bowls are useful. To prepare, wash well in soapy water, rinse, then scald with boiling water.

Canners

The United States Department of Agriculture recommends processing pickles in a boiling-water bath canner. They have tested the method and found it safe for high-acid foods. The steam canner, which the USDA has not tested, has been on the market for a number of years. It has a shallow, two-quart well to hold water, a rack to hold jars above the water, and a dome lid to keep in the steam. The steam canner has many advantages over the boiling-water canner. It requires heating only two quarts of water instead of six or more. Once you set a jar of pickles in a preheated steam canner, it takes only five to ten minutes to fill with steam hot enough to process, in contrast to the twenty to twenty-five minutes a loaded boiling-water canner takes to boil water. And the end product is superior because the pickle is heated for a shorter time. I wouldn't want to process pickles any other way.



Pickling Tips

When packing jars, a wide-mouth funnel and wooden spoon pack vegetables neatly and firmly. Run a chopstick or spatula between food and side of jar to remove trapped bubbles. Add more brine if necessary to correct headspace. Yields are approximate; have an extra jar or two ready.

After processing, place jars on a towel or wooden rack in a draft-free place. Cool undisturbed for 24 hours, then test seals. On screw-band jars, lid center should be depressed and not pop back. On bail-wire jars, tip until the contents push against lid. There should be no bubbles. Refrigerate unsealed jars and use within two weeks.

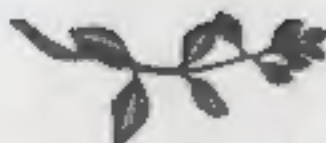
To store, wash, label, and date jars. Keep in a dark, dry cupboard between 32 and 50 degrees F. to avoid vitamin loss and fading. Most pickles should be stored at least six weeks to develop flavor.

For slow-brined pickles: Mold cucumbers under brine with a weighted plate. Fermentation should begin within two days. Taste occasionally to see if pickles are sour enough for you. Refrigeration halts curing. Fermentation is complete when gas bubbles stop rising to top of crock, between second and fourth week. Tap crock side when checking for bubbles.

WHAT WENT WRONG?

Problem	Cause
Soft or Slippery Pickles	Scum not skimmed from surface daily (slow-boiling) Pickles not well covered by brine Jars stored in a warm place Water too hard Blossom end not scrubbed Lids did not seal properly
Stewed Pickles	Brine too strong Syrup too sweet Vinegar too strong Cucumbers not fresh
Dark Pickles	Water too hard Used copper, brass, galvanized metal, or iron equipment Canning lids corroded Cucumbers lacking in vitamins
Nitiny Pickles	Cucumbers overmature or sun-burned
Lids Didn't Seal	Proper headspace not maintained Nonstandard jars or lids used Jars not sufficiently processed Jar rim not wiped well

A number of the recipes that follow do not require processing in a canner, because the pickles are refrigerated or frozen instead. Most of these can be found under the heading "Refrigerator and Freezer Pickles"; those appearing elsewhere are marked with an asterisk (*).



Sweet and Sour Pickles

SWEET GHERKINS

- 3 quarts cucumbers, 1½-3 inches in length (about 7 pounds)
- ½ cup pickling salt
- 3 cups sugar
- 6 cups white vinegar
- ¼ teaspoon turmeric
- 2 teaspoons celery seeds
- 2 teaspoons mixed pickling spices
- 8 1-inch cinnamon sticks
- ¼ teaspoon fennel (optional)
- 2 teaspoons vanilla extract (optional)

First day, Morning: Wash cucumbers thoroughly; scrub with vegetable brush; stem ends may be left on. Drain; place in large container and cover with boiling water. *Afternoon* (6-8 hours later): Drain; cover with fresh, boiling water.

Second day, Morning: Drain; cover with fresh, boiling water. *Afternoon:* Drain; add salt; cover with fresh, boiling water.

Third day, Morning: Drain; prick cucumbers in several places with a table fork. Make a syrup of 3 cups sugar and 3 cups vinegar; add turmeric and spices. Heat to boiling and pour over cucumbers. (The cucumbers will be partially covered at this point.) *Afternoon:* Drain syrup into pan; add 2 cups sugar and 2 cups vinegar. Heat to boiling and pour over pickles.

Fourth day, Morning: Drain syrup into pan; add 2 cups sugar and 1 cup vinegar. Heat to boiling and pour over pickles. *Afternoon:* Drain syrup into pan; add remaining 1 cup sugar and vanilla; heat to boiling. Pack pickles into clean, hot pint jars and cover with boiling syrup, leaving ½ inch headspace. Seal. Process for 5 minutes in a boiling-water bath or steam container. Yield: 7 to 8 pints.

QUICK MUSTARD PICKLES

- 1½ cups white vinegar
- 1 cup water
- 1 cup sugar
- ½ cup prepared mustard
- 2 teaspoons pickling salt
- 1 teaspoon prepared horseradish
- 8 cups cucumbers, sliced or cut in ½ inch chunks

In a large saucepan, combine all but cucumbers and bring to a boil. Pack cucumbers into hot, sterilized pint jars. Add boiling liquid, leaving ¼ inch headspace. Seal. Process in a boiling-water bath or steam canner for 5 minutes. Yield: 4 pints.

TARRAGON PICKLES

- 6 quarts thinly sliced cucumbers
- 3 medium-size onions, thinly sliced
- 1 cup pickling salt
- 3 cups cider vinegar
- 4½ cups white vinegar
- 1 cup honey
- 1 cup olive oil
- 1 cup water
- 6 tablespoons celery seeds
- 6 tablespoons mustard seeds
- 2 tablespoons dried tarragon
- 6 cloves garlic

Combine cucumbers and onions in a large glass, stainless steel, or ceramic bowl. Sprinkle with salt. Cover with cold water. Let stand overnight.

The next morning, drain and rinse well with cold water. Combine vinegars, honey, olive oil, and 1 cup water in a large saucepan. Bring to a boil, simmer for 10 minutes.

Into each clean, hot quart jar, add 1 tablespoon each of celery and mustard seeds, 1 teaspoon of tarragon, and 1 garlic clove. Pack with cucumbers and onions. Cover with hot syrup, leaving ¼ inch headspace. Seal. Process in a boiling-water bath or steam canner for 10 minutes. Store in a cool, dark place for at least 6 weeks before opening. Yield: 6 quarts.

BREAD AND BUTTER PICKLES

- 25 cucumbers, sliced medium thick (about 10 pounds)
- $\frac{1}{2}$ cup pickling salt
- 5 cups white vinegar
- 3 cups sugar
- 2 teaspoons mustard seeds
- 1 teaspoon powdered cloves

In a large glass, ceramic, or stainless steel bowl combine cucumbers and salt and let stand for 3 hours. Then drain.

In a medium-size saucepan, combine remaining ingredients and bring to a boil. Add cucumbers, but do not reboil.

Pack cucumbers and syrup into hot, sterilized pint jars, leaving $\frac{1}{2}$ inch headspace. Seal. Process in a boiling-water bath or steam canner for 5 minutes. Yield: 7 to 8 pints.

SUNSHINE PICKLES

- 4 cups ripe cucumbers, peeled and cut into chunks
- 1 tablespoon pickling salt
- 1 medium-size onion, sliced
- 1 sweet red pepper, sliced
- $\frac{1}{2}$ cup white vinegar
- 1 teaspoon celery seeds
- 1 cup sugar
- 1 teaspoon mustard seeds

Prepare cucumbers and mix well with salt. Cover with tap water. Let stand for 2 hours; drain.

Combine remaining ingredients in a large saucepan. Add cucumbers and cook until just fork tender. Ladle pickles and syrup into clean, hot pint jars, leaving $\frac{1}{2}$ inch headspace. Seal. Process in a boiling-water bath or steam canner for 10 minutes. Yield: 2 pints.



SWEET PICKLE STICKS

- 9 5 medium size cucumbers about 4 inches long
- 6 cups boiling water
- 2 1/2 cups white vinegar
- 1 cup sugar
- 3 tablespoons pickling salt
- 1 tablespoon celery seeds
- 3 1/2 teaspoons turmeric
- 1 teaspoon mustard seeds

Wash cucumbers thoroughly. Wash jars. Pour
boiling water into jars. Add vinegar, salt, sugar
and spices. Stir well. Pour cucumbers into jars.
Cover jars. Let stand overnight. Remove
jars from water bath. Let stand overnight. Remove
jars from water bath. Let stand overnight. Remove

Yield: 3 pints.

PATTY SPEARS SOLAR GLOW HONEY SPEARS

- 2 large ripe cucumbers peeled and seeded
- 6 large onions, sliced
- 1 cup pickling salt
- 1 gallon water
- 3 cups cider vinegar
- 1 cup water
- 2 cups honey or maple syrup
- 2 tablespoons mustard seeds
- 2 teaspoons celery seeds
- 2 teaspoons turmeric

Wash cucumbers and onions. Combine in a large
kitchen sink. Sprinkle with salt. Wash cucumbers
and soak overnight.

The next morning, combine remaining ingredients
in a large pot. Bring to a boil. Reduce heat and
simmer for 1 hour. Pour mixture over cucumbers
and onions. Let stand overnight. Remove
from water bath. Let stand overnight. Remove

Yield: 5 to 6 pints.

HELEN'S SWEET PICKLES

- 4 quarts thinly sliced cucumbers
- 1 quart (or more) thinly sliced onions
- 8 cups water
- 1 cup pickling salt
- 3 cups sugar
- 1 tablespoon turmeric
- 1 teaspoon mustard seeds
- 6 cups cider vinegar

Combine cucumbers, onions, water, and salt. Let stand for 3 hours. In hot weather, cover with ice. Rinse well and drain.

In a large kettle combine remaining ingredients. Add cucumbers. Cook until the cucumbers stand to turn the water pale. No clean hot pint jars, adding a pinch headspace. Seal. Process in a boiling water bath in a canner for 15 minutes. Yield 7 to 8 pints.

SPICY SWEET SLICES

- 5 quarts thinly sliced cucumbers
- 5 green & red sweet peppers, seeded and sliced
- 4 cup pickling salt
- 6 cups cider vinegar
- 3 cups honey
- 1 tablespoon coriander seeds
- 1 teaspoon hot pepper
- 1 teaspoon ground cardamom

Combine cucumbers and peppers in a large bowl. Sprinkle with salt. Let stand for 1 hour. Drain well.

In a saucepan combine vinegar, honey, and spices. Bring to a boil. Add vegetables and simmer for 1 hour. Drain well. Pack into clean hot pint jars, adding a pinch headspace. Seal. Process in a boiling water bath in a canner for 15 minutes. Yield 10 pints.



SOUR PICKLES

2 quarts cider vinegar

$\frac{1}{4}$ cup dry mustard

$\frac{1}{2}$ cup sugar

$\frac{1}{4}$ cup pickling salt

80-80 sliced tiny cucumbers (2 $\frac{1}{2}$ inches long or larger ones cut into chunks or spears)

Combine vinegar, mustard, sugar and salt. Pour into a clean gallon jar or other jar. Add cucumbers. Let stand 3 days in a cool place.

Drain and save brine. Pack pickles in clean hot can jars. Fill with spiced brine. Cover. Let sit in hot headspace. Seal. Process for 15 minutes in a preheated steam or boiling water bath canner. Yield, 7 to 8 pints.

Dill Pickles

KOSHER DILL PICKLES

4 pounds cucumbers 2 $\frac{1}{2}$ inches long

$2\frac{1}{4}$ tablespoons pickling salt

$1\frac{1}{4}$ tablespoons mustard seeds

3 cups water

1 cup white vinegar

6 bay leaves

6 cloves garlic

6 fresh dill heads or 4 tablespoons dill seeds

Wash cucumbers and remove blossom ends. Trim off 2 mustard seeds, water and vinegar in a saucepan. Heat to boiling. Pour each hot-sterilized quart jar with 1 heaping tablespoon garlic, dill and a piece of fresh onion. Pack cucumbers. Fill each jar with 1 bay leaf, 1 garlic clove and 1 head dill with the hot liquid, leaving 1-inch headspace. Seal. Simmer in a boiling water bath for 10 minutes. Turn heat to simmer. Turn off the canner. Heat jars are covered with boiling water. Return to a boil when 10 minutes are up. Sterilize jars in a steam canner for 10 minutes. Ready to eat in 2-3 weeks. Yield, 2-3 quarts.



*REFRIGERATOR PICKLES

- 10 heads
- 3 cloves garlic
- 2 tsp. mixed pickling spices
- 2 bay leaves
- 1 gallon pickling cucumbers
- 1 cup white vinegar
- 8 cups water
- 1/2 cup pickling salt

Place cucumbers, pickling spices and bay leaves in bottom of a gallon jar. Fill with cucumbers. In a saucepan, combine vinegar, water and pickling spices. Boil for 5 minutes. Pour over cucumbers and refrigerate.

After 3 days, the cucumbers will be pickled. Keep refrigerated. Yield: 4 quarts.

*FRESH PACK DILL PICKLES

- 8 cups small pickling cucumbers
- 4 dill heads
- 2 cloves garlic
- 2 slices horseradish root (optional)
- 4 cups water
- 1 cup white vinegar
- 1 cup pickling salt

Wash and dry cucumbers. Fill a 2-quart jar with cucumbers. Add dill heads, garlic and horseradish root. In a saucepan, combine water, vinegar and pickling salt. Boil for 5 minutes. Pour over cucumbers. Refrigerate for 3 days. Remove the dill heads and horseradish root. Refrigerate for 3 weeks before eating. Yield: 2 quarts.

*ANDREA'S 3-DAY DILL PICKLES

1 box water pickle salt (not curing) Ver. 10/10/00

- 1 gallon small pickling cucumbers
- 8 cups water
- 1/2 cup pickling salt
- 4 cloves garlic
- 4 bay leaves
- 6 dill heads
- 2 tablespoons dill seeds
- 8 grape leaves

Wash cucumbers. Remove blossom ends. Pack in a gallon jar. Combine water and salt in a large pot to dissolve. Add the garlic, bay leaves, dill heads and seeds and grape leaves to the jar. Pour brine over cucumbers. Cover with a weight to keep cucumbers below brine. Store at room temperature. It is ready to eat in 3-5 days. Pickles are done in about 3 days.

Pour off brine. Bring to a boil. Cool. Pack cucumbers in quart jars. Pour brine over pickles and store in refrigerator. Yield: 4 quarts.

*WIN WAY'S DILL PICKLES

- 10 quarts 3-4 inch cucumbers
- 5 cups 5% distilled vinegar
- 10 cups water
- 1/2 cup pickling salt
- 8 cloves garlic
- 10 grape leaves
- 10-15 whole dill plants
- 5 tablespoons mustard seeds

Wash and dry cucumbers. Combine vinegar, water and salt in a medium size saucepan. Bring to a boil.

Into each hot sterilized 7-quart jar place 2 grape leaves and 2 dill heads. Add for age and heads from 2 dill plants to each jar. Pack with cucumbers. Add 1 tablespoon mustard seeds per jar.

Pour in hot brine leaving 1 inch headspace. Seal. Process in a boiling water bath for 10 minutes. Begin cooling when you place the jars in the canner. Or store in the refrigerator. Don't eat these pickles until 1 month long. They are even better at Christmas. Yield: 5 2-quart jars.

★CURED DILL PICKLES

Here's a very traditional recipe for brined dill pickles.

15-20 grape leaves

10-12 dill heads

1 ounce mixed pickling spices 4 scant tablespoons

5½ gallons cucumbers (about 20 pounds)

1 pound pickling salt

2 cups white vinegar

2 gallons water

Soak and boil a 4 gallon stone jar or a 5 gallon one the bottom with the grape leaves. Then add a layer of dill heads and 1 ounce of mixed pickling spices. Then with a 7 or 8 inch hole in the cap with washed cucumbers of as nearly the same size as possible. Add another ounce mixed pickling spices and another layer of dill. Then cover with the rest of the grape leaves.

Make a brine of the salt, vinegar and water. Bring it to a boil. Pour over the cucumbers. Cover with a board or plate and put a weight on it to hold cucumbers and grape leaves well below brine.

The temperature is maintained at a round 60 degrees for active fermentation will begin in a week and will be completed in 4 to 6 weeks. Remove from surface and store.

As soon as the cucumbers are sufficiently cured which may be determined by taste agreeable salt and a sharp green color and after active fermentation has stopped pickles may be stored in storage by making a fresh brine. Bring it to a boil. Then pack pickles in sterilized jars add a few fresh dill heads and pour on brine. Store in refrigerator. Yield 3 gallons.



Refrigerator and Freezer Pickles

REFRIGERATOR PICKLES

- 6 medium size cucumbers sliced thinly
- 2 medium size onions sliced thinly
- 1 medium size green pepper, chopped
- 1 medium size red pepper, chopped, or 1 small jar pimentoes
- 2 cups white vinegar
- 3 cups sugar
- 1 tablespoon pickling salt
- 1 teaspoon celery seeds

Prepare vegetables in a bowl and pack in 2 sealable

Combine remaining ingredients in a medium size saucepan. Heat until sugar dissolves. Pour the vegetable mix in a less than half full bag. Seal bag and store in refrigerator for 2 months in the refrigerator. Yield: 4 quarts

SPICED FREEZER PICKLES

- 8 cups thinly sliced cucumbers
- 2 tablespoons pickling salt
- 1 large onion, sliced
- 1 1/2 cups sugar
- 1 cup white vinegar
- 1/4 cup water
- 1 tablespoon mixed pickling spices
- 1 tablespoon celery seeds
- 1 teaspoon dry mustard

Mix cucumbers and salt. Cover with water. Let stand over night. Rinse well and drain. Add onion.

Combine remaining ingredients in a medium size saucepan and cook over low heat until the sugar is dissolved. When liquid is cool strain then pour over cucumbers. Pack in plastic freezer bags and freeze. Defrost in refrigerator 6 hours before serving. Yield: 2 quarts.



FREEZER MINT PICKLES

- 8 cups thinly sliced cucumbers
- 1 green pepper, minced
- 2 tablespoons pickling salt
- 1½ cups sugar
- 1 cup cider vinegar
- ½ cup water
- 12 fresh mint leaves or 1 teaspoon mint extract
- 4 allspice berries

Combine cucumbers and pepper with salt. Mix well and let stand for 2 hours. Rinse in cold water. Combine vinegar, sugar, and water and pour over vegetables. Mix well. Add mint and allspice. Refrigerate overnight.

The next morning, mix cucumbers in the brine and pour into freezer containers. Seal and freeze.

Yield: 4 pints

FROZEN CUCUMBERS

- 2 cups sugar
- 1 cup white vinegar
- 2 teaspoons pickling salt
- 2 teaspoons celery seeds
- 7 cups thinly sliced cucumbers
- 1 cup sliced onions
- 1 cup chopped green peppers

Combine sugar, vinegar, salt, and celery seeds in a large bowl. Mix well. Let stand overnight.

Add cucumbers and green onions and green peppers. Mix well. Refrigerate in the refrigerator for 24 hours.

Yield: 6 pints

NO-COOK REFRIGERATOR PICKLES

- 6 cups thinly sliced cucumbers
- 1 cup thinly sliced onions
- 1 cup sliced mangoes (optional)
- 2 teaspoons pickling salt
- 1 teaspoon celery seeds
- 2 cups white sugar
- 1 cup white vinegar
- 3 cups water

Mix all ingredients together. Allow mixture to stand for a few hours. Put in jars and store in refrigerator. These pickles will keep for 6 months in the refrigerator. Yield: 2 quarts

Pickled Fruits and Vegetables

SPICED PICKLED CABBAGE

- 4 quarts shredded red or green cabbage
- $\frac{1}{2}$ cup pickling salt
- 1 quart white vinegar
- $1\frac{1}{2}$ cups sugar
- 1 tablespoon mustard seeds
- 4 teaspoons grated horseradish
- 1 teaspoon whole cloves
- 4 cinnamon sticks

Layer cabbage and salt in a large jar or crock. Let stand overnight. The next day drain cabbage, pressing out as much juice as possible. Rinse thoroughly and drain again in a colander. Combine vinegar, sugar, mustard seeds and horseradish. Bring to a boil. Tie cloves and cinnamon in a cheesecloth or paper bag and add to saucepan. Simmer for 15 minutes.

Pack cabbage into clean hot pint jars and fill with vinegar mixture, leaving $\frac{1}{2}$ inch headspace. Remove air bubbles by running a nonmetallic spatula down sides of jars. Seal and process in a boiling water bath or steam canner for 70 minutes. Yield: 4 pints.

SWEET GREEN WHEELS

15-20 small green tomatoes, sliced 1/4 inch thick

1997-1998 2000-2001 2003-2004 2006-2007 2009-2010 2012-2013 2015-2016 2018-2019 2020-2021 2022-2023 2024-2025 2026-2027 2028-2029 2030-2031 2032-2033 2034-2035 2036-2037 2038-2039 2040-2041 2042-2043 2044-2045 2046-2047 2048-2049 2050-2051 2052-2053 2054-2055 2056-2057 2058-2059 2060-2061 2062-2063 2064-2065 2066-2067 2068-2069 2070-2071 2072-2073 2074-2075 2076-2077 2078-2079 2080-2081 2082-2083 2084-2085 2086-2087 2088-2089 2090-2091 2092-2093 2094-2095 2096-2097 2098-2099 2100-2101 2102-2103 2104-2105 2106-2107 2108-2109 2110-2111 2112-2113 2114-2115 2116-2117 2118-2119 2120-2121 2122-2123 2124-2125 2126-2127 2128-2129 2130-2131 2132-2133 2134-2135 2136-2137 2138-2139 2140-2141 2142-2143 2144-2145 2146-2147 2148-2149 2150-2151 2152-2153 2154-2155 2156-2157 2158-2159 2160-2161 2162-2163 2164-2165 2166-2167 2168-2169 2170-2171 2172-2173 2174-2175 2176-2177 2178-2179 2180-2181 2182-2183 2184-2185 2186-2187 2188-2189 2190-2191 2192-2193 2194-2195 2196-2197 2198-2199 2200-2201 2202-2203 2204-2205 2206-2207 2208-2209 2210-2211 2212-2213 2214-2215 2216-2217 2218-2219 2220-2221 2222-2223 2224-2225 2226-2227 2228-2229 2230-2231 2232-2233 2234-2235 2236-2237 2238-2239 2240-2241 2242-2243 2244-2245 2246-2247 2248-2249 2250-2251 2252-2253 2254-2255 2256-2257 2258-2259 2260-2261 2262-2263 2264-2265 2266-2267 2268-2269 2270-2271 2272-2273 2274-2275 2276-2277 2278-2279 2280-2281 2282-2283 2284-2285 2286-2287 2288-2289 2290-2291 2292-2293 2294-2295 2296-2297 2298-2299 2300-2301 2302-2303 2304-2305 2306-2307 2308-2309 2310-2311 2312-2313 2314-2315 2316-2317 2318-2319 2320-2321 2322-2323 2324-2325 2326-2327 2328-2329 2330-2331 2332-2333 2334-2335 2336-2337 2338-2339 2340-2341 2342-2343 2344-2345 2346-2347 2348-2349 2350-2351 2352-2353 2354-2355 2356-2357 2358-2359 2360-2361 2362-2363 2364-2365 2366-2367 2368-2369 2370-2371 2372-2373 2374-2375 2376-2377 2378-2379 2380-2381 2382-2383 2384-2385 2386-2387 2388-2389 2390-2391 2392-2393 2394-2395 2396-2397 2398-2399 2400-2401 2402-2403 2404-2405 2406-2407 2408-2409 2410-2411 2412-2413 2414-2415 2416-2417 2418-2419 2420-2421 2422-2423 2424-2425 2426-2427 2428-2429 2430-2431 2432-2433 2434-2435 2436-2437 2438-2439 2440-2441 2442-2443 2444-2445 2446-2447 2448-2449 2450-2451 2452-2453 2454-2455 2456-2457 2458-2459 2460-2461 2462-2463 2464-2465 2466-2467 2468-2469 2470-2471 2472-2473 2474-2475 2476-2477 2478-2479 2480-2481 2482-2483 2484-2485 2486-2487 2488-2489 2490-2491 2492-2493 2494-2495 2496-2497 2498-2499 2500-2501 2502-2503 2504-2505 2506-2507 2508-2509 2510-2511 2512-2513 2514-2515 2516-2517 2518-2519 2520-2521 2522-2523 2524-2525 2526-2527 2528-2529 2530-2531 2532-2533 2534-2535 2536-2537 2538-2539 2540-2541 2542-2543 2544-2545 2546-2547 2548-2549 2550-2551 2552-2553 2554-2555 2556-2557 2558-2559 2560-2561 2562-2563 2564-2565 2566-2567 2568-2569 2570-2571 2572-2573 2574-2575 2576-2577 2578-2579 2580-2581 2582-2583 2584-2585 2586-2587 2588-2589 2590-2591 2592-2593 2594-2595 2596-2597 2598-2599 2600-2601 2602-2603 2604-2605 2606-2607 2608-2609 2610-2611 2612-2613 2614-2615 2616-2617 2618-2619 2620-2621 2622-2623 2624-2625 2626-2627 2628-2629 2630-2631 2632-2633 2634-2635 2636-2637 2638-2639 2640-2641 2642-2643 2644-2645 2646-2647 2648-2649 2650-2651 2652-2653 2654-2655 2656-2657 2658-2659 2660-2661 2662-2663 2664-2665 2666-2667 2668-2669 2670-2671 2672-2673 2674-2675 2676-2677 2678-2679 2680-2681 2682-2683 2684-2685 2686-2687 2688-2689 2690-2691 2692-2693 2694-2695 2696-2697 2698-2699 2700-2701 2702-2703 2704-2705 2706-2707 2708-2709 2710-2711 2712-2713 2714-2715 2716-2717 2718-2719 2720-2721 2722-2723 2724-2725 2726-2727 2728-2729 2730-2731 2732-2733 2734-2735 2736-2737 2738-2739 2740-2741 2742-2743 2744-2745 2746-2747 2748-2749 2750-2751 2752-2753 2754-2755 2756-2757 2758-2759 2760-2761 2762-2763 2764-2765 2766-2767 2768-2769 2770-2771 2772-2773 2774-2775 2776-2777 2778-2779 2780-2781 2782-2783 2784-2785 2786-2787 2788-2789 2790-2791 2792-2793 2794-2795 2796-2797 2798-2799 2800-2801 2802-2803 2804-2805 2806-2807 2808-2809 2810-2811 2812-2813 2814-2815 2816-2817 2818-2819 2820-2821 2822

2 quarts water

1/2 cup pickling salt

1/2 cup water

1 cup cider v negar

1 teaspoon whole cloves

2 cinnamon sticks

1. *Abstracts* provide a summary of the article's content.

4 cups cider vinegar

3 cups honey

Liver b. matches and onions in a large steamer or pot over a hot water bath. Pour water with salt over vegetables and steam for 1 hr. In the morning drain and mix well in cold water.

Four comarones and one onion in a large stainless steel pot and add 4 cups of water and 1/2 cup sugar. Simmer about 1 hour or until potatoes are tender. Add 1/2 cup of rice and 1/2 cup of green peas in a muslin spice bag. Place in a separate pot with remaining rice vinegar and honey. Boil for 10 minutes.

Fill clean hot pint jars with tomato and onion mixture. Pour in syrup, leaving 1-inch headspace. Seal and process for 10 minutes in a boiling-water bath or steam canner. Yield: 10 pints.

★SUMMER SOLASH ICE BOX PICKLES

* cups thinly sliced zucchini, summer squash, or both

1 cup thinly sliced onions

1 cup grated carrot

1 green pepper, chopped finely

1 cup cider vinegar

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1. *adiposum* (oiliness) and

1. 1 tablespoon dried seeds

Combine all ingredients in a large bowl. Mix well. Refrigerate overnight.

Pack vegetables tightly into quart jars. Cover with brine. Refrigerate. These pickles keep well in the refrigerator for up to 3 months. Yield: 2 quarts.

TWO-DAY MUSTARD PICKLES

- 1 head cauliflower (about 2 1/2 quarts) broken into florets
- 1 quart small white onions, peeled
- 1 quart small cucumbers, sliced
- 1 quart small green tomatoes
- 1 large green pepper, chopped and seeded (2 cups)
- 2 large sweet red peppers, chopped and seeded (2 cups)
- 5 quarts cold water
- 1/2 cup pickling salt
- 2 quarts cider vinegar
- 6 tablespoons prepared mustard
- 3 1/2 cups light brown sugar
- 1 cup flour
- 2 tablespoons turmeric

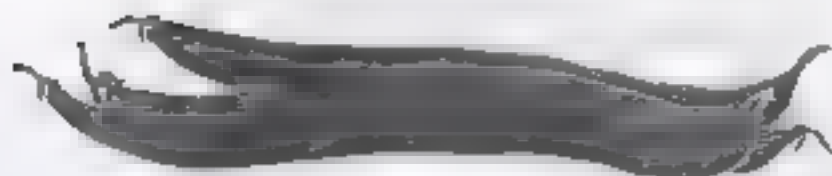
Place all vegetables in a large bowl and cover with 5 quarts cold water and 1/2 cup salt. Soak and refrigerate 24 hours.

Drain brine from vegetables, adding pepper flakes in a blender and sauté in a sauté pan. Heat oil in a pan and sauté vegetables in a pan. Drain.

Combine vinegar, mustard, brown sugar, salt and turmeric in a large bowl. Add vegetables and mix gently. Let stand overnight. Add extra salt and sugar if needed. Pickles are tender but have not yet become individual. Stir in a dash of water to prevent scorching.

Pickles are done when they are up to the neck. Pickles are in a boiling water bath in steam under a lid.

Yield: 5 to 6 quarts.



PICKLED GREEN BEANS

This recipe makes a hot bean

4 pounds green beans (about 4 quarts)

5 cups white vinegar

5 cups water

1 cup pickling salt

1½ teaspoon dill seeds per jar

1 clove garlic per jar

1 teaspoon white mustard seeds per jar

1 teaspoon crushed red pepper per jar

Wash beans and pickling salt. Combine green beans and 4 cups white vinegar, 4 cups water, and 1 cup pickling salt in a large pot. Bring to a boil, then simmer for 1 hour. Drain beans and discard liquid. Wash beans. Heat 1 cup white vinegar, 1 cup water, 1½ teaspoon dill seeds, 1 clove garlic, 1 teaspoon white mustard seeds, and 1 teaspoon crushed red pepper in a small pot. Bring to a boil, then simmer for 10 minutes.

Fill jars with beans and pour hot liquid over them. Seal jars. Store for 1 week before eating. Yield: 7 pints.

BEANS ORIENTAL

8 cups green beans (2 pounds)

4 cups white vinegar

1 cup water

2 tablespoons soy sauce

2 tablespoons cooking herb

1½ cups sugar

1 tablespoon ground ginger or shredded ginger root

1 teaspoon cayenne pepper

4 bay leaves

4 cloves garlic

Wash beans and pickling salt. Combine green beans, 4 cups white vinegar, 1 cup water, 2 tablespoons soy sauce, 2 tablespoons cooking herb, 1½ cups sugar, 1 tablespoon ground ginger or shredded ginger root, 1 teaspoon cayenne pepper, 4 bay leaves, and 4 cloves garlic in a large pot. Bring to a boil, then simmer for 1 hour. Drain beans and discard liquid. Wash beans. Heat 1 cup white vinegar, 1 cup water, 2 tablespoons soy sauce, 2 tablespoons cooking herb, 1½ cups sugar, 1 tablespoon ground ginger or shredded ginger root, 1 teaspoon cayenne pepper, 4 bay leaves, and 4 cloves garlic in a small pot. Bring to a boil, then simmer for 10 minutes.

Yield: 4 pints.

PICKLED BEETS

- 10-12 pounds beets
- 1 quart cider vinegar
- $\frac{1}{2}$ cup sugar
- 1 cup water
- 2 tablespoons pickling salt

Cut tops and roots off beets with her. Scrub thoroughly. Place beets on a rack in a large roaster. Cover and bake at 400 degrees F until tender, about 1 hour for medium size beets. Meanwhile, preheat hot water and jar in canner.

In a saucepan mix vinegar, sugar, water, and salt. Heat to boiling. When beets are tender, fill roaster with cold water. Stop soaking beet & pack in clean hot pint jars, leaving 1" space. Add brine & cover. Leave 1" in headspace. Process in a boiling water bath or steam canner for 10 minutes. Yield: 7 pints.

DILLED CAULIFLOWER

- 2 pounds cauliflower
- 8 cups white vinegar
- 8 cups water
- $\frac{1}{2}$ cup pickling salt
- $\frac{1}{4}$ cup mustard seeds
- 2 cloves garlic
- 12 small hot peppers
- 6 dill heads or 6 tablespoons dill seeds

Wash cauliflower and cut into small pieces. Put in boiling water and simmer 10 minutes. Drain. In a medium saucepan mix vinegar, water, salt, and mustard seeds in a medium saucepan. Bring to a boil and simmer for 5 minutes.

Meanwhile, add 7 garlic cloves, 2 pepper, and 1 dill head to 1 tablespoon dill seeds per jar. Pack tightly into 4 quart jars. Cover with hot brine, leaving 1" headspace. Process in a boiling water bath or steam canner for 10 minutes. Yield: 4 quarts.



MIDDLE EASTERN CAULIFLOWER PICKLES

These pickles turn a shocking pink. A peck is 1 1/2 bushels.

3 heads cauliflower—4 1/2-5 pounds

2 cups white vinegar

6 cups water

2 tablespoons pickling salt

3 tablespoons turmeric seeds

6 slices horse radish root

3 small beer s, soaked and sliced

Wash cauliflower and cut into small florets. Steam over boiling water for 10 minutes. Drain, blot dry in a medium size saladpan, combine vinegar, water, salt and turmeric seeds. Bring to a boil and simmer for 5 minutes.

In the meantime, place 7 slices horseradish root and a couple of beer slices in each clean hot pint jar. Lay whole cauliflower florets over. Cover with hot brine, leaving 1 inch headspace. Seal. Process in a boiling water bath for 15 minutes. Allow to develop. Yield: 6 pints.

ZUCCHINI DILL PICKLES

3 quarts zucchini or other summer squash

1/2 cup pickling salt

2 1/2 cups white vinegar

2 cups water

6 cloves garlic

3 sprigs fresh dill

16 peppercorns

3 grape leaves

Cut squash lengthwise into strips 1/2 inch wide. Combine salt, vinegar and water. Bring to a rolling boil.

Place 2 garlic cloves in each clean hot quart jar. Arrange squash in jars, add dill and peppercorns and 1 or 2 grape leaves. Pour in hot pickling liquid, leaving 1 inch headspace. Seal and process in a boiling water bath or steam canner for 10 minutes. Yield: 3 quarts.

ZUCCHINI BREAD AND BUTTER PICKLES

- 1 large onion
- 6 cups sliced small squash
- $\frac{1}{2}$ cup pickling salt
- 2 cups cider vinegar
- 1 cup sugar
- 1 teaspoon turmeric
- 1 teaspoon mustard seeds
- 1 teaspoon celery seeds

Peel and slice onions and squash into 1/2 inch wide rounds. Pack into a large bowl. Sprinkle with salt and allow to rest overnight. Drain off liquid and discard. Combine vinegar, sugar, turmeric, mustard seeds, and celery seeds in a saucepan. Bring to a boil. Pour over squash and onions. Bring to a boil. Reduce heat and simmer for 15 minutes. Pack into sterilized jars. Yield: 3 pints.

SALAD PICKLE STICKS

- 1 pound parsnips (4 large parsnips)
- 1 pound carrots (4 large carrots)
- $\frac{1}{2}$ cup pickling salt
- $\frac{1}{2}$ cup oil
- 3 cups white vinegar
- 1 tablespoon mixed pickling spices
- 2 teaspoon whole peppercorns

Wash parsnips and carrots. Peel and slice into 1/2 inch thick sticks. Pack into a large bowl. Sprinkle with salt and allow to rest overnight. Drain off liquid and discard. Combine oil, vinegar, mixed pickling spices, and peppercorns in a saucepan. Bring to a boil. Pour over sticks. Bring to a boil. Reduce heat and simmer for 15 minutes. Pack into sterilized jars. Yield: 6 half-pints.





QUICK PICKLED PEARL ONIONS

- 4 quarts white pickling onions (about 6 pounds)
- 1 cup pickling salt
- 2 tablespoons sugar
- 4 cups white vinegar
- 4 cups water
- 8 fresh dill heads
- 4 teaspoons mixed pickling spices
- 16 peppercorns

Combine salt, sugar, vinegar, water, pickling spices, and peppercorns in a large pot. Bring to a boil and simmer for 10 minutes.

Meanwhile, place 700 heads of onions in a large pot. Add 4 cups of water and 4 cups of vinegar. Bring to a boil and simmer for 10 minutes.

Combine the two brines in a large pot. Bring to a boil and simmer for 10 minutes.

Yield: 4 quarts.

★ SWEET PICKLED PEARS

1 bushel of peaches or pears (about 15-20 pounds)

1/2 cup brown sugar

1/2 cup cider vinegar

1/2 cup water

1/2 cup brown sugar

1/2 cup cider vinegar

1/2 cup water

1/2 cup brown sugar

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1/2 cup brown sugar

WATERMELON RIND PICKLES

- 8 cups watermelon rind (1 large watermelon)
- $\frac{1}{2}$ cup pickling salt
- 1 quart water
- 1 cup white vinegar
- 1 cup white or brown sugar
- 1 thinly sliced lemon
- 2 cinnamon sticks
- 1 teaspoon allspice berries
- 1 teaspoon whole cloves

Remove skin and pink from rind. Cut into 1-inch cubes. Soak overnight in a brine mixture of $\frac{1}{2}$ cup salt and 1 quart water. Drain and rinse. Drain again. Add more water to cover and simmer until tender. Drain.

Make a syrup of vinegar, sugar, lemon, and spices tied in a cheesecloth bag. Simmer for 5 minutes. Add rind and cook until it is clear. Pack in clean hot jars, and fill with preserving to 1-inch headspace. Process in a boiling water bath or steam canner for 10 minutes. Yield: 3 pints.

SPICED APPLES

This recipe can be used with pears or

- 9 pounds hard tart cooking apples
- 1 cup whole cloves (approximately)
- 2 pounds brown sugar
- 1 cup maple syrup
- 4 cups cider vinegar
- 1 cup white sugar
- 4 cups water
- 2 teaspoons pickling salt
- 2 cinnamon sticks

Wash, core and slice apples, but do not peel. Slice 1 apple in each piece. Combine remaining ingredients in a large pot. Add apples in spiced liquid and simmer for 5 minutes. Pack jars if you plan to can hot jars or use with hot sauce. Fill jars to 1-inch headspace. Seal. Process for 5 minutes in a boiling water bath or a steam canner.

Use 3 months before opening. Yield: 12 pints.



Relishes

PEPPER RELISH

- 12 red peppers
- 12 green peppers
- 12 onions
- 2 quarts boiling water
- 2 cups white vinegar
- 2 cups sugar
- 3 teaspoons pickling salt

Chop 1/2 inches onions. Chop green and red peppers into 1/2 inch squares and drain. Combine vinegar, sugar, and salt. Add vegetables and boil for 4 minutes. Pour into hot-sterilized jars leaving 1/2 inch headspace. Seal. Process in boiling water bath or steam canner for 5 minutes. Yield: 6 pints.

GREEN TOMATO RELISH WITH HONEY

- 12 green tomatoes
- 6 large onions
- 1 sweet red pepper
- 1 sweet green pepper
- 1 tablespoon pickling salt
- 1 cup dark honey
- 1 cup white vinegar
- 1 tablespoon mustard seeds
- 1 tablespoon celery seeds

Chop 1/2 inches onions and peppers (green & red). Drain. Add remaining ingredients and mix. Cook slowly until tender about 20 minutes. Put into clean hot-pint jars leaving 1/2 inch headspace. Seal. Process in a boiling water bath or steam canner for 10 minutes. Yield: 5 pints.

*EASY GREEN TOMATO DILLS

This recipe can be increased to a 3 quart jar in 15 minutes

- 4 cups green cherry tomatoes
- 1 clove garlic
- 1/2 teaspoon mixed pickling spices
- 1 fresh dill head
- small piece hot red pepper (optional)
- 2 cups white vinegar
- 1 cup pickling salt

Wash tomatoes outside in pressure. Pack into quart jar. Add garlic, pickling spices, dill and pepper to a medium size saucepan. Combine water, vinegar and salt. Bring to a boil and stir in tomatoes. Boil for 10 minutes. Pack tomatoes into quart jar. Seal. Allow 6 weeks before eating. Keep refrigerated.

Yield: 1 quart.

*GREEN TOMATO MINCEMEAT

- 8 cups finely chopped green tomatoes
- 1 1/2 cups cider (approximate)
- 8 cups unpeeled finely chopped apples
- 1 pound raisins
- 1 pound chopped dates
- 4 cups honey
- 1 cup cider vinegar
- 2 tablespoons cinnamon
- 1 teaspoon ground allspice
- 2 teaspoons ground cloves
- 1 teaspoon pepper
- 2 tablespoons grated orange peel
- 1 cup vegetable oil

Combine ingredients in a large pot. Bring to a boil. Reduce heat and simmer for 2 hours. Add oil and stir well.

Yield: 10 pints.

CORN RELISH

- 8 cups raw corn cob from the cob
- 3 cups chopped onions
- 1 cup chopped green pepper
- 1 cup chopped sweet red pepper
- 1/2 cup packed brown sugar
- 1/2 cup white vinegar
- 2 teaspoons pickling salt
- 1 tablespoon dry mustard
- 1 cup cider vinegar

Mix all ingredients thoroughly in a large pot. Bring to a boil, then simmer for 1 hour. Can hot put in jars leaving 1 inch headspace. Seal with processing water bath. Seal canner for 10 minutes. Yield: 4 to 5 pints.

PENNSYLVANIA CHOW CHOW

- 1/2 cup pickling salt
- 5 quarts finely chopped green onions
- 3 cups finely chopped sweet peppers
- 2 quarts finely chopped onions
- 5 cups cider vinegar
- 2 cups white sugar
- 2 cups honey
- 1/2 cup cornstarch
- 1 teaspoon dry mustard
- 1 teaspoon turmeric
- 1 teaspoon curry powder
- 1/2 cup cider vinegar

Sprinkle salt over chopped vegetables and mix well. Cook with a low and a slow heat for 1 hour. The next day add and place in a large stainless steel pot with 5 cups of sugar and honey. Cook for 1 hour covered with heat stirring occasionally.

Make a paste with cornstarch, mustard, turmeric, curry powder and 1 cup vinegar. Stir in 1/2 cup chicken stock. Boil low heat for 5 minutes until quite thick. Add to hot stirred red pot jars leaving 1 inch headspace. Seal. Process for 5 minutes in a boiling water bath. Seal canner. Yield: 10 to 11 pints.

PICCALILLI

- 32 medium-size green tomatoes, cored
- 1 large head cabbage, cored
- 4 medium-size sweet red peppers, cored and seeded
- 1 large onion, peeled
- $\frac{1}{4}$ cup flaked pickling salt
- $1\frac{1}{2}$ cups brown sugar
- 2 tablespoons mustard seeds
- 1 tablespoon celery seeds
- 1 tablespoon prepared horseradish
- $\frac{1}{2}$ cups white vinegar

Run vegetables through the coarse blade of a food chopper. Sprinkle with salt and mix well. Let stand overnight and drain thoroughly in the morning, pressing to remove as much liquid as possible.

Add sugar, spices, and horseradish to vinegar and bring to a boil. Simmer for 5 minutes. Heat sauce over vegetables and discard spices. Heat to boiling and pack in clean hot jars to within 1 inch of tops. Seal. Process 10 minutes in boiling water bath or steam canner. Yield: 6 pints.

SWEET PICKLE RELISH

- 4 cups chopped cucumbers (4 medium-size cucumbers)
- 2 cups chopped onions
- 1 green pepper, chopped
- 1 sweet red pepper, chopped
- $\frac{1}{4}$ cup pickling salt
- $3\frac{1}{2}$ cups sugar
- 2 cups cider vinegar
- 1 tablespoon celery seeds
- 1 tablespoon mustard seeds

Combine cucumbers, onions, and peppers in a large bowl. Sprinkle with salt and cover with plastic or cheesecloth. Drain thoroughly. Press out excess liquid.

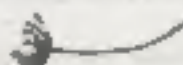
Combine sugar, vinegar, and spices. Heat to boiling. Add cucumbers. Simmer for 10 minutes. Pack hot in clean hot half-pint jars, leaving 1 inch headspace. Seal. Process in a boiling water bath or steam canner for 10 minutes. Yield: 7 to 8 half-pints.

GRAND SCALE ZUCCHINI RELISH

- 10 cups minced zucchini
- 1 cup pickling salt
- 5 cups minced onion
- 1 cup dried celery
- 3 green peppers, diced
- 2 sweet red peppers, dried
- 2 teaspoons turmeric
- 1 tablespoon dry mustard
- 3 tablespoons celery seeds
- 6 cups sugar
- 5 cups white vinegar
- 3 tablespoons cornstarch

Combine zucchini with salt and other vegetables. Allow to stand overnight. Drain, rinse thoroughly and drain again in a colander. Force out as much liquid as possible.

In a large enamel pot, combine remaining ingredients; add the vegetables and bring to a rolling boil. Reduce heat and boil gently for 20 minutes. Ladle relish into clean, hot pint jars, leaving ½ inch headspace, and seal. Process in a boiling-water bath or steam canner for 15 minutes. Yield: 8 pints.



★RHUBARB CHUTNEY

- 4 pounds rhubarb, cut in small pieces
- 1 pound stoned dates
- 2 pounds brown sugar (5 cups)
- 1 tablespoon cinnamon
- 1 tablespoon ground cloves
- 2 cups cider vinegar

Boil all ingredients except vinegar slowly for 2 hours. Stir frequently. Add vinegar and boil 10 minutes. The chutney will keep well in the refrigerator, or you may can.

To process, pack into clean, hot pint jars, leaving ½ inch headspace. Seal. Process in a boiling-water bath or steam canner for 10 minutes. Yield: 5 pints.

TOMATO CHUTNEY

- 6 pounds ripe medium-size tomatoes (about 24)
- 6 pounds tart green apples (about 12 medium-size)
- 2 pounds onions (about 6 medium-size)
- $\frac{1}{2}$ pound red peppers (about 3)
- $\frac{1}{2}$ pound sweet green peppers (about 3)
- 1 cup minced celery
- 5 cups cider or malt vinegar
- 2 $\frac{1}{2}$ cups sugar
- 6 tablespoons pickling salt
- 1 pound sultana-type raisins

Peel and chop tomatoes, apples, and onions. Chop peppers. Combine with the celery, vinegar, sugar, and salt in a large kettle.

Boil rapidly, stirring constantly, until mixture is clear and slightly thick. Add raisins and boil 20-30 minutes more. Keep stirring to avoid scorching. When sauce is reduced to 7 pints, put into clean, hot pint jars and seal. Process in a boiling-water bath or steam canner for 15 minutes. Yield: 7 pints.

CONNIE'S PEAR CHUTNEY

- 10 cups (about 5 pounds) sliced, firm, ripe pears
- $\frac{1}{2}$ cup finely chopped green pepper
- 1 $\frac{1}{2}$ cups seedless raisins
- 4 cups sugar
- 1 cup chopped crystallized ginger
- 3 cups cider vinegar
- $\frac{1}{2}$ teaspoon pickling salt
- $\frac{1}{2}$ teaspoon allspice berries
- $\frac{1}{2}$ teaspoon whole cloves
- 3 cinnamon sticks, 2 inches long

Place pears and next 6 ingredients in a saucepan. Tie allspice and cloves in a cheesecloth bag and add along with cinnamon. Cook slowly until pears are tender and mixture thick, about 1 hour.

Remove spices. Ladle into clean, hot half-pint jars, leaving $\frac{1}{2}$ inch headspace. Seal. Process for 10 minutes in a boiling-water bath or steam canner. Yield: 10 half-pints.



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